

Venice

function selector 2012

At VENICE we take pleasure in providing the best river and Story Bridge views, an outstanding menu tailored to suit your special requirements complimented by friendly attentive staff to make your special function one to always treasure whether it be your wedding reception, anniversary, birthday, party, product launch or special office function.

If you choose to take the option of booking the whole restaurant for an exclusive formal style function we are able to offer you the use of the outer section of the restaurant for drinks and canapés on arrival and then to proceed into the inner part of the restaurant for a formal style intimate sit down dinner for approx. 60 guests. Alternately we can seat up to approx. 100 guests with a total formal restaurant setup. We are also able to provide a cocktail style function for up to approx. 130 guests if you choose to book the restaurant exclusively.

If you do not wish to book the restaurant exclusively, we are also able to provide the inner dining area of the restaurant for approx. 60 guests for a formal sit down dinner or approx. 70 guests for a cocktail style function. However we would like to advise you that the restaurant will continue to trade in the outer area and our guests will require access to the inner part of the restaurant to use the amenities. We would suggest you consider booking the restaurant exclusively if you require privacy throughout your function. We also have at your disposal a large screen TV/DVD player and IPOD/CD player for use at your function if required.

As we are adjacent to Admiralty Towers 2 Park, you may wish to hire the park for your wedding ceremony, details are available from the Brisbane City Council. Please note that we are unable to serve alcohol within the park area unless a permit from the Brisbane City Council is obtained by yourself which allows us with our Catering Licence to provide alcohol to the terrace immediately outside our front door only. You may choose the location of your ceremony within the park. Approval of such must be provided to us prior to your function. The council will only allow you a 2 hour limit for your booking with the latest approval usually finishing at 7.00pm. They will arrive prior to your booking and do a general clean to the chosen ceremony area.

At VENICE, we are happy to provide an extensive selection of wines, champagnes, cocktails, spirits and any other beverage requirements. You may choose from one of our range of beverage packages specially designed for exclusive functions or if you prefer an "on consumption" basis to meet your minimum spend. We require with every "on consumption" function that a bar tab be nominated for the evening prior to the function and that the appropriate guest be nominated for contact throughout the evening for any beverage clarification.

We provide our restaurant for up to 5 hours maximum (Mon - Sat) and 4 hours maximum (Sunday) with a costed option to extend for up to 1 hour if you book the venue exclusively. Our latest closing time is 11.30pm (Mon - Sat) and 10.00pm (Sunday) and at this time we shall cease to supply alcohol and at our discretion begin to reset the restaurant. The restaurant is to be vacated soon after. Lunch functions commence at 12.00am and finish at 4.00pm and at this time we shall cease to supply alcohol and at our discretion begin to reset the restaurant unless additional room hire has been pre-arranged and paid for. A function time cannot be extended during the function as it will clash with following bookings.

www.venicerestaurant.com.au

BOOKINGS 07 3831 1400 EMAIL venice@bigpond.net.au

Venice

function costings 2012

Costings are applicable to date of function *not* at the date of booking the function. These costings are fixed from 1/1/12 until 31/12/12 – prices increase approx 5% annually. (Riverfire and public holidays excluded – poa).

EXCLUSIVE USE OF THE RESTAURANT		MINIMUM
- SUNDAY DINNER	(6.00pm - 10.00pm)	\$6,100.00
- MONDAY - SUNDAY LUNCH	(12.00pm - 4.00pm)	\$6,100.00
- MONDAY - THURSDAY DINNER	(6.30pm - 11.30pm)	\$6,100.00
- FRIDAY - SATURDAY DINNER	(6.30pm - 11.30pm)	\$9,700.00
- SET FUNCTION FEE		\$ 500.00

USE OF THE INNER ROOM OF THE RESTAURANT		MINIMUM
- SUNDAY DINNER	(6.00pm - 10.00pm)	\$3,900.00
- MONDAY - SUNDAY LUNCH	(12.00pm - 4.00pm)	\$3,900.00
- MONDAY - SUNDAY COCKTAIL	(2.30pm - 5.30pm)	\$2,000.00
(HAPPY HOUR DRINK PRICES ARE PROVIDED FOR YOUR FUNCTION)		
- MONDAY - THURSDAY DINNER	(6.30pm - 11.30pm)	\$3,900.00
- FRIDAY - SATURDAY DINNER	(6.30pm - 11.30pm)	\$6,100.00
- SET FUNCTION FEE		\$ 250.00

If choosing a formal sit down dinner but only taking the inside room exclusively the function selector menu choices will be substituted with the applicable A La Carte/Group menu with function costings still applicable.

MINIMUM SPEND

Includes food, drinks, linen, hiring extensions and set function fee applicable

There is no room hire if the minimum spend is reached, if not the balance becomes room hire

ADDITIONAL EXTRAS

- FUNCTION EXTENSIONS (PER ½ HOUR - MAXIMUM 1 HOUR)	\$ 5.00 per head
- WHITE LINEN CLOTHS AND NAPKINS	\$ 7.00 per head
- WHITE LINEN NAPKINS ONLY	\$ 2.00 per head
- WHITE LINEN CHAIR COVERS WITH COLOURED SASHES	\$ 10.00 per head
- COUNCIL PARK PERMIT FOR CEREMONY OR PRE DINNER DRINKS (REFER BCC)	
- CLEANUP BY VENICE TO UPPER TERRACE FOR CEREMONY IF NOT OBTAINING COUNCIL PERMIT AND INCLUDED CLEANUP	\$100.00
- VENICE MENU WITH YOUR COMPANY LOGO/DETAILS (A5)	\$ 2.00 per head

Please note that Venice does not offer functions in excess of 6 hours duration. Evening functions to conclude by 11.30pm Monday to Saturday and 10.00pm Sunday. The length of the function cannot be extended at the function. Please advise if you wish to hold a civil ceremony within the restaurant prior to your function commencement. You may wish to take this option in case of inclement weather. An additional charge may be applicable in the event of a cancellation or reduction of pre-function standard restaurant service. You will be advised by our Function Manager of a cost guideline if applicable.

Venice

food content costs 2012

FORMAL SIT DOWN DINNER

\$ 95.00 per head

Including:

- * Canapes - 3 items per guest from the Cocktail Food Selector
- * Individual bread roll and herb butter
- * Choice of two entrees from selector (alternate drop)
- * Choice of three mains from selector (orders taken)
- * Accompaniment of market fresh vegetables
- * Choice of two desserts (alternate drop)
- * Tea/coffee, cutting and placing of occasion cake supplied by guests

If you delete dessert to use wedding cake in lieu allow a \$5 per head reduction from \$95 per head to \$90 per head formal sit down dinner costing

COCKTAIL STYLE FUNCTION

Including:

- | | | |
|---|----|----------------------|
| * YOUR CHOICE FROM 2 COCKTAIL MENUS | | \$ 24.00 per head |
| | OR | \$ 48.00 per head |
| * WET DISH (alternate drop) | | \$ 17.00 per head |
| * DESSERT | | \$ 10.00 per head |
| * CAKEAGE | | \$ 5.00 per head |
| * CHEESE PLATTERS | | \$ 30.00 per platter |
| * CHRISTMAS PLATTERS (rum balls/white Xmas etc) | | \$ 6.00 per head |

INCLUSIONS

- * FIVE HOUR ROOM HIRE - from 6.30pm to 11.30pm for evening functions from Monday to Saturday (if minimum spend reached)
- * FOUR HOUR ROOM HIRE – from 6.00pm to 10.00pm for evening functions on Sunday or lunch functions Mon - Sun from 12.00pm - 4.00pm (if minimum spend reached)
- * Silver cake knife
- * Wedding cake into bags or assembled boxes supplied by you
- * Use of big screen tv/dvd player, ipod and cd
- * Existing candles and holders throughout – no wax candles thankyou
- * Park set up of 1 clothed signing table and 10 guests chairs for civil ceremonies
- * Placement of name tags, menus and limited table decorations supplied by you

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ENTREES

choose two of the following for an alternate drop

- * Braised pork belly, peanut dressing, cucumber salad and crispy shallots
- * Poached prawn ravioli with green pea veloute and lemon oil
- * Hazelnut and goats curd cheese cake, tomato salad and vinaigrette #^
- * Sauteed chicken, crisp pancetta, braised leeks, portabello mushrooms with garlic crumb with mild chilli linguini
- * House smoked salmon tian, pickled beetroot, horseradish cream and cress salad ^
- * Pressed chicken and garlic terrine with truffled aioli, poached pear and pistachio salad ^

MAINS

choose three of the following and guests orders will be taken

- * Medallion of eye fillet, potato mousseline, green beans, confit shallots and red wine jus ^
- * Oven roasted chicken breast, goats cheese mousse, buttered spinach, sauce soubise with porcini glaze ^
- * Crispy skin salmon fillet, confit tomato fondue, white bean and chorizo salsa ^
- * Confit duck leg, sweet potato puree, sugar snap peas and leatherwood honey jus ^
- * Lemon linguini tossed with tiger prawns, snow peas, tomato petals and Pernod cream
- * Roasted beetroot risotto, goats fetta, candied walnuts, rocket salad and balsamic glaze #

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DESSERT

choose two of the following

- * **Apple and poached pear crumble with macadamia nut icecream and toffee shards #**

 - * **Lavender scented crème brulee with orange blossom icecream ^ and almond tuille #**

 - * **Coconut pannacotta, mango jelly, candied chilli and lime granita #^**

 - * **Couverture chocolate pudding, Frangelico mascarpone and salted caramel**

 - * **Spice date and fig pudding, glazed pears, ginger caramel and mascarpone #**
- or
- * **Platters with a selection of cheeses accompanied with fruit and crackers (can only be provided if chosen as the only dessert option)**

May we also suggest cheese platters for supper are great to include with your functions.

Please note that desserts are an alternate drop and orders will not be taken

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COCKTAIL STYLE FOOD SELECTION 50 - 120 people

Our cocktail menus are intended as light refreshments only and are not sufficient to serve as a meal substitute. You may wish to supplement this menu with a selection of wet dishes dependent on the length of your function and menu requirements.

Cost per person for 6 pieces over 1 hour \$ 24.00

Cost per person for 12 pieces over 2 hours \$ 48.00

MENU

- * Spiced poached pears wrapped in pancetta with aged balsamic ^
- * Duck tortellini in a spiced duck broth
- * House smoked salmon, zucchini fritter with horseradish cream
- * Freshly shucked oysters with vodka tomato nage (oyster shot) ^
- * Air dried Wagyu beef, blue cheese and onion jam ^
- * Cous cous crumbed prawn cutlets with preserved lemon dressing
- * Brie and asparagus mini quiche #
- * Goats cheese stuffed mushrooms with a herb crumb #
- * Freshly shucked oysters with fresh lemon and shallot vinegar ^
- * Rice paper rolls with assorted fillings ^#
- * Coriander, sesame and chilli beef skewers with lime aioli ^
- * Braised beef cheek croquette with gremolata
- * Salt and pepper calamari
- * Samosa with house made chilli sauce #
- * Tandori chicken skewers with sauce riata ^
- * House made pork belly spring rolls with lime and chilli dressing
- * Tomato and parmesan arancini with basil pesto

#Vegetarian Selection ^ Gluten Free

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WET DISHES

Often our guests are looking for the equivalent of a formal sit down dinner but in the form of a cocktail style function. May we recommend that you supplement our two hour cocktail style menu with a wet dish & dessert or alternately you may wish to provide one hour of our cocktail style menu with two servings per person of our wet dishes & dessert.

choose two of the following to provide an alternate drop of one dish to each guest

Sauteed gnocchi, sweet potato, pine nuts, crispy sage, goats curd, and brown butter sauce #

Risotto of roasted tomato, spicy chorizo sausage, green peas and chilli flakes ^

Orecchiette pasta, braised beef ragout, caponata vegetables and gremolata

Sliced lamb with Asian greens, honey soy and sesame sauce with noodles

Roasted beetroot risotto, goats fetta, candied walnuts, rocket salad and balsamic glaze # ^

Sauteed chicken, crisp pancetta, braised leeks, portabello mushrooms with garlic crumb with mild chilli linguini

#Vegetarian Selection ^ Gluten Free

All the above items are served in individual dishes, which are easily consumed while standing. Perhaps for something just a little different, you may like us to serve any of the above wet dishes in a paper pail for just 50c extra per serve.

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BEVERAGE PACKAGES

VALID TO 30/6/12

STANDARD 2 HR \$42 3 HR \$47 4 HR \$52 6 HR \$62

COCKATOO RIDGE NV SPARKLING

McWILLIAMS 'SELECT SERIES' SEMILLON SAUVIGNON BLANC

McWILLIAMS 'SELECT SERIES' CABERNET MERLOT

TAYLORS 'PROMISED LAND' UNWOODED CHARDONNAY

TAYLORS 'PROMISED LAND' SHIRAZ CABERNET

ALL BEERS, SOFTDRINKS, JUICE

PREMIUM 2 HR \$47 3 HR \$57 4 HR \$62 6 HR \$72

CHANDON NV SPARKLING

CHOICE OF 2 WHITES

- RIVERBY SAUVIGNON BLANC

- MUDHOUSE SAUVIGNON BLANC

- NEPENTHE PINOT GRIS

- CARRICK CHARDONNAY

CHOICE OF 2 REDS - KATNOOK 'FOUNDERS BLOCK' MERLOT

- TIGERS TALE MERLOT

- GEOFF MERRILL SHIRAZ

- LAKE BREEZE 'BERNOOTA' SHIRAZ CABERNET

ALL BEERS, SOFTDRINKS, JUICE

ITALIAN 2 HR \$52 3 HR \$62 4HR \$72 6 HR \$92

GANCIA PLATINUM PROSECCO SUPERIORE (SPARKLING)

ANDREA DI PEC PINOT GRIGIO

FRESCOBALDI PATER SANGIOVESE

ALL BEERS, SOFTDRINKS, JUICE

DELUXE 2 HR \$57 3 HR \$67 4 HR \$77 6 HR \$97

CHANDON NV SPARKLING

CHOICE OF 2 WHITES - CAPE MENTELLE SEMILLON SAUVIGNON BLANC

- LEEUWIN 'ART SERIES' RIESLING

- ASHBROOK RIESLING

- TYRRELLS 'STEVENS' SINGLE VINEYARD SEMILLON

CHOICE OF 2 REDS - PIKES SHIRAZ

- SKILLOGALEE 'THE CABERNETS' BASKET PRESS

- HENSCHKE 'HENRY'S SEVEN'

- WALNUT BLOCK 'COLLECTABLES' PINOT NOIR

ALL BEERS, SOFT DRINKS, JUICE

PACKAGE UPGRADES

DELUXE UPGRADE – REPLACE 'CHANDON' WITH 'MOET'

ITALIAN SPARKLING MINERAL WATER

CHILDREN AGED 12 -17

TEA AND COFFEE

ADD \$15 PER PERSON PER 2HR

ADD \$ 8 PER PERSON

HALF PRICE PER PERSON

ADD \$2 PER PERSON

NOTE: Spirits are available only on consumption basis charged to your master account and cannot be included in our beverage packages. Wine selections offered may vary according to availability and may change.